



# BIG HEAD

a head of our time

## 2020 Chardonnay Select

**A.B.V** 12.1%

**R.S.** 3.7 g/L

**T.A.** 5.06 g/L

**SOURCE** Niagara Peninsula

**FERMENTATION** Carbonic + Ambient

**ESTIMATED PEAK** 2027-2030

**SERVE** 10-15°C

**WINEMAKER'S NOTES** We placed the whole bunches in tank under CO2 for 7 days. After pressing, the wine went through ambient fermentation and finished, along with ambient malolactic conversion, after 6 months. Fermentation took place in 1000L 3-year-old Slovenian oak. After 4 months in oak, half of the wine was transferred to new 225L Moldovan oak barrels. Total time in wood was 10 months.

**SOMMELIER'S NOTES** A slightly bigger and bolder follow-up to the previous vintage. Beautifully golden in the glass with a nice lees-y (read: dead yeast cells) character, ample yellow fruit, butterscotch, and vanilla custard on the nose. Dense and rich on the palate with intense yellow apple, golden apricot, brown butter, nutmeg, and clove. Indicative of a significant amount of time in wood, but with oak being used to support the fruit, not cover it up. This is a very smooth and round Chardonnay, which speaks to the beautiful quality of fruit from the 2020 vintage. My mind immediately goes to roast Cornish hen with all the traditional vegetables. (C.A. Oct. 6th, 2022)

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